

MAHI MAHI TIRADITO*-16

Thinly Sliced Mahi Mahi,
Coconut Milk,
Chile-Citrus Sauce,
Sweet Potato, Hominy,
Red Onion and Cilantro.
Served with Plantain Chips. GF

CEVICHES

MESA CEVICHE* -20

Diced White Shrimp and Mahi Mahi,
Coconut Milk, Chile-Citrus Sauce,
Lime Juice, Red Onion, Cucumber,
Hominy, Avocado and Cilantro.
Served with Gem Lettuce,
Tortilla and Plantain Chips. GF

SHRIMP AGUACHILES
TACOS* -14

Three Hardshell Tortillas,
White Shrimp,
Lime Juice, Red Onion,
Cucumber,
Avocado and Cilantro. GF

TAPAS

SALSA FLIGHT-10

A sampling of our Roasted Tomato Salsa,
Tomatillo Salsa Verde, Smokey Chipotle
Salsa and Chips. GF

COLOMBIAN GUACAMOLE - 12

House-made and topped with
Cotija and Pico. Served with
Tortilla Chips. GF

OAXACAN BLACK BEAN DIP - 10

Black Beans, Epazote, Garlic,
Onion, Chiles, Crema, Cotija Cheese
and Baked Corn Flatbread Chips. GF

CHICKEN FLAUTAS - 12

Fried Rolled Corn Tortillas filled with
Picked Peruvian Chicken and Quesillo.
Served with Black Bean Puree, Crema,
Guacamole and Mesa Salsa.

BURRATA AND CORN ESQUITE - 15

Burrata Cheese topped with
Creamed Corn, Cilantro, Epazote and Lime.
Garnished with Tajin, Cotija Cheese and
Green Onion. Served with
Baked Corn Flatbread Chips. GF

GRILLED SPANISH OCTOPUS - 18

Paprika Marinated, Grilled Octopus,
Marble Potatoes, Brava Sauce,
Aji Amarillo Sauce and
Polidori Chorizo. GF

PAPAS BRAVAS - 8

Fried Marble Potatoes with Spanish
Paprika Sauce and Aji Amarillo Sauce. GF

FRIED SWEET PLANTAINS - 8

With Black Bean Puree, Crema, Cotija
Cheese and Green Onion. GF

MEXICAN STREET CORN - 8

Roasted Corn on the Cob with
Mayonnaise, Cotija, Tajin and Crema. GF

TLAYUDAS

The original “Mexican Pizza” from Oaxaca.

A large Corn Flatbread imported from Oaxaca topped and oven baked.

CARNITAS

Carnitas, Refried Black Beans, Quesillo, White Onion,
Cilantro, Tomatillo Salsa and Crema. GF

9” / 14”

14.00 - 18.00



POLLO PASTOR

Chicken Adobado, Pineapple, Quesillo, Pastor Sauce,
Cilantro, White Onion and Avocado-Tomatillo Salsa. GF

9” / 14”

14.00 - 18.00

AL GUSTO

Refried Black Beans, Quesillo, White Onion, Tomatoes and Crema
Choose one: Carnitas, Picked Peruvian Chicken, Beef Barbacoa, Beef Birria, Nopales & Mushrooms
Choose one Salsa: Roasted Tomato, Chipotle, Tomatillo, Avocado-Tomatillo.

9” / 14”

16.00 - 22.00

SOUPS



SALADS

POZOLE ROJO DE POLLO - 14

Ancho and Guajillo Chile Chicken Broth,
Picked Peruvian Chicken and Hominy.
Served with Cabbage, Cilantro, Radish, Avocado,
Lime and Tortilla Strips.

AZTEC GODDESS

Chico - 8 / Grande - 14
Gem Lettuces, Cilantro Goddess Dressing,
Roasted Pineapple, Red Onion, Avocado, Cilantro, Queso
Fresco and Fried Hominy. GF

CORN AND CHILE CHOWDER

Cup - 8 / Bowl - 12
Corn, Epazote, Jalapeno, Roasted Poblano, White Onion,
Marble Potatoes, Crema, Vegetable Stock, Cilantro,
Cotija Cheese and Tajin. GF

MESA SALAD

Chico - 10 / Grande - 16
Chopped Lettuces, Pineapple Vinaigrette, Avocado,
Tomatoes, Cucumber, Roasted Corn, Black Beans,
Queso Fresco Fried Hominy and Cilantro. GF

Add - Grilled Shrimp GF - 6, Mahi Mahi* GF - 12, Skirt Steak* GF - 8, or Chicken - 6 to any Salad

*These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.

MESA

SPECIALTIES

PERUVIAN BRICK CHICKEN - 24

Lime Marinated Semi-Boneless Oven Roasted Half Chicken with Paprika Roasted Potatoes and Aji Amarillo Sauce.

ECUADORIAN MAHI MAHI*- 30

Grilled Mahi Mahi, served with Aji Amarillo Sauce, Fresh Pineapple Pico and Cilantro-Lime Rice. *GF*



SKIRT STEAK CHURRASCO*- 28

Grilled Skirt Steak served with Chimichurri Rojo with Nopales and Mushrooms Sauteed in White Wine and Garlic. *GF*

SPANISH RISOTTO & SHRIMP*- 20

Grilled Garlic and Cilantro Shrimp over Saffron Bomba Rice Sauteed with Coconut Milk, Lime Juice and Roasted Corn Pico. *GF*

MESA PLATOS - 22

Choice of Carnitas *GF*, Grilled Shrimp *GF* or Grilled Chicken Thighs, Grilled Steak* *GF* (Add 8\$)
Served with Corn or Flour Tortillas, Avocado, Cotija Cheese and Pico de Gallo.
Choice of two Salsas, Black Bean and Rice.

◆◆◆ MESA TACOS ◆◆◆

Two Tacos Served A La Carte - Choice of Corn or Flour Tortilla. Add Side of Beans & Rice - 4\$

"We proudly serve Colorado's Raquelitas Tortillas"

POLLO AL PASTOR - 12

Chicken Thighs Adobado, Avocado-Tomatillo Salsa, Pineapple, White Onion and Cilantro. *GF*

BEEF BARBACOA - 10

Slow Cooked Beef Barbacoa, Chipotle Salsa, Diced White Onion and Cotija Cheese. *GF*

CARNITAS - 12

Slow Cooked Pork Shoulder, Tomatillo Salsa, Cotija Cheese White Onion and Cilantro. *GF*

VEGETARIAN NOPALES - 10

Sauteed Cactus, Mushrooms, Onions and Avocado with Ranchero sauce, Cotija Cheese and Cilantro. *GF*

BIRRIA QUESOTACOS - 14

Slow Cooked Birria Beef Short Ribs, Quesillo, White Onion and Cilantro. Seared and Served with Birria Consume. *GF*

CARNE ASADA*- 14

Grilled Skirt Steak, Chimichurri Rojo, Shredded Cabbage, Cotija Cheese. *GF*

GRILLED CHICKEN - 11

Aji Amarillo, Pico de Gallo, Cotija Cheese, Shredded Cabbage and Cilantro.

GRILLED MAHI MAHI*- 14

Shredded Cabbage, Aji Amarillo Sauce, Pineapple Pico. *GF*

AJI SHRIMP - 12

Sauteed Shrimp, Aji Amarillo Sauce, Shredded Lettuce and Roasted Corn Pico. *GF*

DAILY SPECIALTIES

MARGARITA MONDAYS - 2\$ off any Mesa Margarita, *All Day!*

TACO & TEQUILA TUESDAY - Every Tuesday we will feature a special Taco and Tequila.

WINE WEDNESDAY - ½ Price Bottles of Wine.

PUPUSA NIGHTS (Thursday & Friday at 4pm)

Enjoy Pupusa Specials served with Traditional Curtido and Salsa Roja MKT

WEEKEND PAELLA (Saturday & Sunday at 4pm)

Traditional Saffron Bomba Rice, Onion, Red Pepper, White Wine, Garlic, Cilantro, Chicken, Polidori Chorizo, Shrimp, Octopus and Mussels. MKT

ON THE SIDE

Nopales & Mushrooms - 10

Pan Roasted Sliced Cactus, Mushrooms with Ranchero Sauce and Cotija Cheese. *GF*

Cilantro-Lime Rice - 6

Steamed White Rice, Sauteed with Cilantro and Lime Juice. *GF*

Black Beans & Rice - 8

Steamed Rice and Black Beans with Cilantro and Cotija Cheese. *GF*

Refried Black Beans - 6

Epazote, Garlic, Onion, Chiles and Crema. *GF*

Buttered Hominy - 6

Cilantro, Lime and Garlic. *GF*

Tortillas - 4

Three Raquelitas White Corn *GF* or Flour.

MESA DESSERTS

TRES LECHES

HORCHATA CAKE -10



MEXICAN CHOCOLATE

MOUSSE - 8 *GF*



CHURROS - 10

Served with Mexican Chocolate Ganache & Dulce de Leche.



TEQUILA ESPRESSO MARTINI - 12

BEVERAGES

Soda - 3.5

Coke, Coke Zero, Diet Coke, Sprite & Dr Pepper

Bottled Sodas - 5

Mexican Coke, Jarrito- Lime or Mandarin

Iced Tea - 3.5

Orange Juice - 5

Lemonade - 4

Arnold Palmer - 4

Coffee, Decaf - 4

Oat Milk Horchata - 6

GF - Gluten Friendly - Please be aware that MESA is not a gluten-free restaurant. While we will do our best to prepare the gluten-free dishes for you, during normal food preparations there may be cross-contamination with products that do contain gluten. We cook gluten-free items in fryers that have been used to cook gluten products.